



Oregon

Kate Brown, Governor

Department of Fish and Wildlife

Marine Resources Program
2040 SE Marine Science Drive
Newport, OR 97365
(541) 867-4741
FAX (541) 867-0311
www.dfw.state.or.us/mrp/



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Oregon Ocean Commercial Dungeness Crab Permit Holders and Interested Persons,

In partnership with the Oregon Dungeness Crab Commission (ODCC), the first and second rounds of Oregon preseason Dungeness crab quality and domoic acid testing were conducted coastwide from November 5th-December 6th. The minimum meat recovery rates to be met in each test area are: 23% north of Cascade Head (no rounding allowed) and 25% south of Cascade Head (rounded to the nearest integer). As shown below, no areas met meat recovery criteria in round 1 and half the areas did not meet criteria in round 2. Crab were also collected for domoic acid testing during round 2 and all of those results are posted on Oregon Department of Agriculture's (ODA) website

<http://www.oregon.gov/ODA/shared/Documents/Publications/FoodSafety/CurrentCrabBiotoxinData.pdf>. Areas 50-K and 50-L domoic acid results dropped slightly below the alert level of 30 ppm in round 2, but will need an additional round of testing with all results below the alert level in order to open unrestricted. Testing of crab for domoic acid in other areas where there are elevated domoic acid results in razor clams (50-E and 50-I at this time) will continue as requested by ODA.

Area	Round 1		Round 2	
	Date Collected	Meat Recovery %	Date Collected	Meat Recovery %
Astoria (50-A)	11/11/17	18.2	11/30/17	22.3
Garibaldi (50-B)	11/11/17	21.4	12/05/17	21.9
Newport North (50-C and 50-D)	11/06/17	22.2	11/27/17	25.4
Newport South (50-E and 50-F)	11/06/17	23.4	11/27/17	25.5
Coos Bay North (50-G and 50-H)	11/06/17	24.1	12/05/17	25.9
Coos Bay South (50-I and 50-J)	11/06/17	23.6	12/01/17	24.9
Port Orford (50-K)	11/07/17	20.7	11/28/17	18.3
Brookings (50-L)	11/07/17	18.2	11/28/17	18.0

Based on these results and consultations with the Oregon Department of Agriculture (ODA), the Oregon commercial crab industry and Washington and California Departments of Fish and Wildlife, we are further delaying the ocean commercial Dungeness crab season along the entire Oregon coast at least until December 31st. This delay will allow completion of additional testing for meat quality and domoic acid.

In the next couple of weeks, we will be continuing to work closely with ODA, fishery managers from WA and CA, and the Oregon commercial Dungeness crab industry to test crab as regularly as possible.

We would like to thank everyone involved with testing that has occurred so far and on-going testing efforts to help us ensure that Oregon Dungeness crab are of excellent quality and safe to consume.

Please contact us if you have any questions.

Kelly Corbett
Commercial Crab Project Leader
541.867.0300 ext. 244

Troy Buell
State Fishery Manager
541.867.0300 ext. 225